

**DELUXE HAMBURGER (BEEF PATTIES)**

Yield 100

Portion 1 Burger

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
329 cal	30 g	20 g	14 g	50 mg	700 mg	81 mg

**Ingredient****Weight****Measure****Issue**

BEEF PATTY,10% FAT,RAW,3 OZ

14 lbs

100 each

LETTUCE,ICEBERG,FRESH,SHREDDED

3 lbs

1 gal 2-1/4 qts

3-1/4 lbs

TOMATOES,FRESH,SLICED

6-1/2 lbs

1 gal 1/8 qts

6-5/8 lbs

ONIONS,FRESH,SLICED

3 lbs

2 qts 3-7/8 cup

3-1/3 lbs

PICKLES,DILL CHIPS

3-1/8 lbs

1 qts 2-1/4 cup

CATSUP

3-1/3 lbs

1 qts 2-1/4 cup

MUSTARD,PREPARED

1-1/8 lbs

2-1/8 cup

BUN,HAMBURGER

9-1/2 lbs

100 each

**Method**

- 1 Grill patties on 350 F. griddle 4 minutes or until browned. Turn; grill on other side 4 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 2 On each burger, spread 1 teaspoon mustard on bottom bun and 1 tablespoon catsup on top bun. Add 2 slices onion, 1 lettuce leaf, 1 slice tomato, and 2 slices pickle on bottom bun. Place grilled hamburger on bottom bun. Cover with top bun. CCP: Hold for service at 140 F. or higher.